

West Side Wine Club

January 2013

Monthly Rant



Scheduled Meetings

January 12, 2013

Annual Gala

January 16, 2013

Crush Talk / planning

February 20, 2013

Bordeaux Tasting

March 20, 2013

Aroma Kit / Faults & Flaws

April 17, 2013

2011 Barrel / carboy
sample tasting

May 15, 2013

Speaker

June 19, 2013

Speaker

July ??, 2013

Annual Picnic, Oak Knoll

August 21, 2013

Other Whites Tasting

September 18, 2013

Other Reds Tasting

October 16, 2013

Pinot Noir Tasting

November 13, 2013

Pinot Gris/Viognier Tasting

December 4 or 11, 2013

Planning, Tours, Speakers,
Events, Elections.

It's January in the Pacific Northwest. That means its cold, dark and wet outside, and memories of summer days are faint. We find ourselves longing for the comfort of sun on our skins. For winemakers, most of the big work is done by now. We stand guard over our labors, our nascent wines, and find ourselves longing again. For maturity, for the time to come when we can drink them! They grow up slowly, just like we do, plodding along through the seasons, picking up character and (hopefully) grace and (hopefully again) distinct satisfaction when experienced. A bottle of wine, much like a person, travels its history into the present, and the things that have happened to it are almost always clearly evident in it. It's completely honest, like it or not, yet made up of so much more than the layer that's on the top.

I never really envisioned myself as a winemaker. I never thought it was possible to make anything that was worth drinking in a garage or an extra bathroom using a bunch of plastic buckets. Happily I was wrong on that. And as for what kind of a winemaker I am or will be is in part thanks to this club. Being in a group like this with longtime members is like having a lot of experience without the years spent gaining it on your own. You can always find a solution or an idea or some perspective on whatever it is you may be fussing about. There is still a lot I haven't done, but I'm sure somebody around here already has. The comfort in that is also that when I think I've screwed something up, I'm probably not the first to have done so.

I feel better already.

So... January in the Pacific NW. Slogging along towards the days of seeing fruit hanging on the vine and smelling the trees and flowers, thinking about being able to roll that car window down. We can hunker down and wait it out with a book or a movie or that honey-do-list item we put off from last year. Or perhaps get on a plane or into a car or head off to a spin class or bundle up and take a walk under the wet branches. Thankfully there is always an older vintage hanging around the cellar we can open while we wait the calendar out.

Then we can start anew, just like wine we will make.....Phil Bard

The next meeting is scheduled Wednesday, January 16 at 7:00 p.m. at Oak Knoll.

• **Agenda : Crush talk, more planning. We will discuss our successes & problems and what we did right & wrong in 2012. Bring a sample of your 2011 wine to share.**

• **Snacks: This will be another potluck; bring a small snack to share.**

• **Place: At Oak Knoll Winery**

1.) Please bring a glass for tasting wines.

2.) Waivers will be present at the meeting. If you have not previously signed a waiver for, please do so at the meeting.

3.) The meeting will begin at 7pm and end by 9pm. If you can get there a little early to help set up, please help to put away chairs and tables at the end.

WSWC Website: <http://www.westsidewineclub.com/>

Message Board: <http://groups.yahoo.com/group/Westsidewineclub/>

Information & Trivia

For anyone interested in entering the Newport Seafood & Wine Festival's amateur wine competition, the deadline for entering and submitting your wine is January 12th. In 2013 there is a limit of 75 entries total. See their website at <http://www.seafoodandwine.com>

If you want to learn more about Burgundy (Pinot Noir) & Champagne, Scott Paul is offering classes held in the Scott Paul PDX space in NW Portland at 2537 NW Upshur street.

**Saturday January 19th,
6-8pm - BURGUNDY 101
\$50**

**Saturday February 16th,
6-8pm - Champagne 101
\$69**

**Saturday March 16th,
6-8pm - Finding the Hidden
Values in Burgundy \$50**
Reservations can be made by emailing Kelly Karr at: kellykarr@scottpaul.com or calling 503-319-5827.



Enter your best homemade wines in the world's largest competition for hobby winemakers! There are only two months to go until the entry deadline of March 15, for the 2013 WineMaker International Amateur Wine Competition. Go to <http://www.winemakermag.com/images/stories/competition/2013winecompetitionentry.pdf> for more info.

WRIGHT-ISMS

- Right now I'm having amnesia and déjà vu at the same time. I think I've forgotten this before
- Last year I went fishing with Salvador Dali. He was using a dotted line. He caught every other fish.
- My girlfriend asked me how long I was going to be gone on this tour. I said, "the whole time."

December Meeting Minutes

21 members present

Club Elections were held. All persons elected to office or appointed to a committee were nominated and seconded from the floor (with their permission). Our new WSWC Leadership Team is the following :

President, Phil Bard; Treasurer, Scott Nelson; Secretary, Ken Stinger; Chair of Education, Mike Smolak; Chair of Tastings, Craig Bush; Chair of Winery/Vineyard Tours, Bill Brown; Chair of Group Purchases, Jonathan Brown; Chair of Competitions, Don Robinson; Chair of Social Events, Marlene Grant; Web Content Editor, Rick Kipper. More information on the leadership Team can be found on the last page of this Newsletter.

- Barb Stinger presented a gift certificate and a Poinsettia plant to Marj Vuylsteke for always being present to open up the Oak Knoll Winery and allowing us to use the facilities for our meetings.
- Barb Stinger also gave some information on the upcoming Holliday Gala and passed around a sign up sheet for the Gala protein dishes to be reimbursed by the club.
- Paul Boyechco presented some info on pre-cut wine storage cubes that can be had for about \$15 each. If interested e-mail him at labmanpaul@hotmail.com .
- There was some discussion about increasing our communications to include Facebook as well as e-mail. Jon Kahrs & Don Robinson will pursue the details of the club going onto Facebook.
- Phil Bard passed on information about a wine making consultant, Shea Comfort, who offers no nonsense help with your wine problems. His web site is: <http://www.yeastwhisperer.com/>
- Craig Bush would like to see more critical evaluations and discussion of wines at our club tastings, possibly going away from our 20 point score system to something simpler. We could keep our No Medal to Gold vote and maybe add a "Best of the Evening" award. Mike Smolak mentioned that the Washington County Fair had a much simpler evaluation system.
- Don Robinson will chair a new "Competitions Committee" that will keep club members informed about to all amateur competitions available to us. These will be communicated through e-mail, Facebook and the Newsletter. Don would also like to offer our club's support to other local competitions possibly joining other clubs for a combined competition.

- Marj reminded us that we will need another location for our February 20 meeting as she will be on vacation.

Craig Bush & Phil Bard conducted a blind tasting of member Pinot Gris & Viognier wines:
#1 – 2010 Pinot Gris, 1.5% sugar, nice color, long finish, apples and pears, good balance, 0.9TA, best of show at Washington County Fair ---- John Hoffard & Don Hooson, voted GOLD.
#2 – 2011 Viognier, dry, a little SO2 on nose, very fruity, very soft on pallet, classic viognier ---- John Hoffard & Don Hooson, voted SILVER.
#3 – 2011 Viognier, pH = 3.3, has won 2 silver medals, slightly vegetal, good minerality, unified compact taste, classic viognier --- Jon Kahrs, voted SILVER.

REMINDER

WSWC Gala

Saturday, January 12
Portland Wine Storage
306 SE Ash, Portland
Time: 6:30 – 9:30 PM

Bring your favorite wines, wine glass & food for potluck

\$15 per individual plus \$15 club dues

Questions & RSVP - Contact Barbara Stinger at kbstinger@frontier.com

It's official: Ancient Lakes Becomes Washington's 13th AVA.

October 18, 2012 — Gorge Amphitheater concert goers know the tiny town of George because it's the closest place to stock up on gas, food and camping supplies for those attending outdoor music events at 'The Gorge at George' venue. Now, George and the nearby farming community of Quincy are made famous by another distinction — they are part of the Ancient Lakes of Columbia Valley viticultural area, which was today officially designated an AVA (American Viticultural Area) by the Federal Government. This makes it the 13th AVA in Washington State.



Named after a cluster of small lakes (formed during ancient ice age times) that dot the Quincy Basin, the Ancient Lakes lies entirely within, and is approximately 0.01 percent the size of, the existing Columbia Valley viticultural area. Distinguishing features include topography, soils, and climate

QUICK FACTS: ANCIENT LAKES OF COLUMBIA VALLEY AVA

Federal approval: October 18, 2012.

Effective date for wine designates: November 19, 2012.

Total size: 162,762-acres.

Grape Production: Over 1,500 acres bearing fruit and/or newly planted.

Current Grape Growers: Milbrandt, Jones of Washington, Cave B, Ryan Patrick, Stetner's Sunset Vineyards, and White Heron.

Caliche deposits: Caliche, a whitish-colored sedimentary rock formed of hardened deposits calcium carbonate, is found throughout many (but not all) of the vineyards in this arid appellation, and lends a minerality to many of the wines grown here, especially noticeable in the white varietals.

Boundaries: The appellation is bordered by the Beezley Hills to the north and the Frenchman Hills to the south. The Columbia River marks much of the western border, and the eastern boundary falls along a man-made canal called the Winchester Wasteway.

Wine Pomace High In Antioxidants, Could Be Used To Fortify Other Foods, Researchers Find

In winemaking, the juice from the grapes may not be the only useful product -- a new study suggests the leftover seeds and skins from the winemaking process are high in antioxidants and could be added to other products to make them more nutritious.

Specifically, researchers found that the pomace from pinot noir and merlot wines is high in antioxidant dietary fibers. To convert the pomace into a form that could be used in other foods, they found that a cost-effective method of doing so is to dry the pomace in an oven, and then air dry it.

"Overall, 104 degrees F oven and ambient air dry are highly acceptable by considering the amount of retention of most measured bioactive compounds and their much less cost compared with freeze dry, thus may be employed in commercial application of drying large quantity of wine processing byproducts," they wrote in the study, published in the Journal of Food Science.

The researchers also found that pomace extract had some antibacterial properties, working effectively against the *L. innocua* bacteria.

"Based on our results, Pinot Noir and Merlot pomace can be considered as ADF [antioxidant dietary fiber] to be used as functional ingredient incorporated into various food products for promoting human health," they wrote.

Another food that you'd never expect to be high in antioxidants? (Plain) popcorn, according to research presented earlier this year at a meeting of the American Chemical Society. In that study researchers from the University of Scranton found that popcorn's hull is jam-packed with antioxidants called polyphenols.

Clinically clean wines and the fear of funk

Introduction

In modern times there has been a huge and positive push towards making technically fault-free (i.e., "clean") wines. This has largely been academically induced through the world's leading oenological institutes, where winemaking faults have been studied and categorized in a relatively objective sense, and winemaking approaches which tend to safely restrict wine faults are advocated.

This clean, low-risk winemaking is perhaps best exemplified by the institutional fears of producing wine at high pH, fermenting with indigenous MLB or indigenous yeast, or bottling wine susceptible to further yeast or microbial action (for e.g., unfiltered, with high malic/sugar content, or low SO₂). The winemaking used to combat such risks (acidifying to ensure lower pH's, 0.45 micron filtration, full MLF, etc) are deemed fairly acceptable for basic high-volume wine, but numerous wine lovers complain that wines made for the premium market should not be restricted by such low-risk winemaking approaches. They claim such approaches often result in "boring" wines which taste similar and "lack soul".

Defining faults

There is a general consensus in the wine world of what constitutes a fault. Faults include, but are not limited to:

Excessive oxidation

Excessive volatile acidity (i.e., generally, acetic acid or ethyl acetate concentrations well above threshold)

Microbial spoilage (fermentation by undesirable lactic acid bacteria (LAB), fermentation by unwanted/undesirable yeast, excessive production of Brettanomyces yeast byproducts, and in-bottle fermentation of any kind due to microbial instability)

Severe lack of clarity

Reductive problems (for e.g., hydrogen sulfide or mercaptans)

As a consequence of the oenological education of faults, the world of wine has largely been transformed for the better over the last thirty years, such that it is now difficult for the average consumer to find mainstream commercial wines that exhibit faults.

Faults are Style and Threshold Specific

It should be kept in mind, however, that the un-acceptance of these faults is largely dependent on wine style. Deliberately oxidized styles such as vin jaune, Sherry, Madeira, and Tokaji prove that, while perhaps not widely popular at the present time, oxidized wine styles are still accepted and enjoyed by some. Such wines are not considered spoiled or at fault by oxidation, since this is a part of the intended style. To an extent, the same might be said of limited reductive notes (e.g., the "earthy/smoky/flinty/sea-air" notes associated with volatile sulfur compounds). Similarly, while VA is never acceptable at levels well above threshold, it remains an acceptable and even welcome component at unusually high levels in some wine styles (for e.g., "big" Australian Shiraz). With regard to microbial faults specifically, it might be completely unacceptable for re-fermentation to occur in bottle, but the acceptability of Brett-related aromas is something that remains debated for particular styles. (It might even be argued that Brett character only becomes a fault after the ratio of concentrations of specific Brett-related compounds to other aromatic compounds in the wine rise above a specific level. For example, wines with 4-ethylguaiacol (4-EG) concentrations much more perceptible (higher) than 4-ethylphenol (4-EP) concentrations result in more appealing spicy/smoky aromas than the despised medicinal/Band-Aid aromatic profile, and therefore do not tend to be considered faulty. There is still much debate in the wine and research community over whether any Brett character can be a positive thing at all, since 4-EP/4-EG may result from non-Brett sources.) While there is widespread agreement on what constitutes a fault, it clearly remains style and threshold specific.

Risk and Interest

Some wine lovers argue that winemakers who take risks tend to make more interesting wines. Wines that are made in a low-risk manner in order to avoid faults and obtain a cleaner product are sometimes criticized for their lack of interest or complexity. In fact, disdain for low-risk winemaking is more widespread than might initially seem apparent.

No-one wants to drink wine half-way to vinegar, and there are few wine lovers who like their wine so Brett ridden that it is devoid of fruit and smells solely of maure or dirty socks. However, some tasters like to see a bit of funk - it provides interest and complexity. The fact is that, for example, a little VA below threshold may lift a wine's nose, that some people adore what they perceive as barnyard Brett character, and that the complexity of aromas provided by indigenous ferments (both by yeast and MLB) may significantly enhance a wine's appeal. The cult success of such wines as Chateau Musar is testament to the fact that even considerable VA, oxidation, and/or Brett character can be enjoyed. This is the grey area between funky and faulty. The difficulty is in getting the appropriate level of "funk" before getting into the definitively "faulty" zone. Aiming for a bit of funk inevitably involves an element of risk: indigenous ferments can result in excessively high VA or stuck ferments with subsequent LAB-associated problems, there exists little control over resident Brett, and allowing VA to push towards sensory thresholds can be difficult to get right.

The issue of filtration provides a further useful example of this low-risk approach to winemaking and its potential disadvantages. Serious clarity problems are generally regarded as unacceptable, not only for reasons of aesthetics but also

for the potential impacts the suspended solids might have on wine quality. However, some argue that premium clarity and tartrate stability often come at the price of stripped wine aromatics and body due to comparatively rougher handling, filtration and fining. Indeed, sterile filtration is often cited as a process which practically assures against microbial spoilage, yet "denudes" wine of character. Indeed, there is evidence that sterile filtration may reduce a wine's macromolecule content, modifying mouth feel characteristics. Wines which are left un-fined and unfiltered might have less fruit character and less precision, but more complexity and improved mouth feel (most likely due to yeast autolysis products, which are removed by filtration or fining processes). It might be further argued that the fear of instability often leads to sterile filtration - even if purely driven by financial security.

The case for risk

The author is of the opinion that the fear associated with higher risk winemaking is often unjustifiably greater than the reality. The risks of microbial instability may not actually be as great as some would have us believe. There are winemakers who routinely produce unfiltered, indigenous fermented wines which remain microbe stable (and this is not limited to big reds with high alcohol and phenolic levels). The accepted popular limits for microbial stability such as a maximum pH 3.6 threshold or a minimum 0.6 mg/L molecular SO₂ (dry wines) are only safe rules of thumb, and therefore do not apply to many situations.

The central problem over the issue of low-risk winemaking is control, and ultimately a question of whether the winemaker is willing to *potentially* increase quality at the expense of an equally possible (and sometimes more likely) degradation in quality of the end-product. Cases of mild failure may result in a loss of freshness, overtly off-putting funky characters, and microbial instability. In the worst cases, vinegar, death of character through severe oxidation, and exploding bottles of wine are disasters. Taking such risks is treading in the grey area of what one can "get away with". This requires a sound understanding of wine style and the potential risks associated with higher risk winemaking activities. The key is in understanding your product and managing risk, while pushing the limit within that risk-zone. For such an approach to work successfully, fruit must be healthy (no rot) and low pH's and high tannins help. In the case of no fining/filtering, winemakers should have an idea of target minimum sugar and malic acid levels for each batch/vintage, above which levels they are unwilling to push the risk envelope. Likewise, a knowledge of how microbial and yeast inhibitors (such as alcohol, pH, SO₂, storage temperature) work in synergy can be particularly helpful.

Perhaps it's time for a cultural change in winemaking wherein winemakers risk things a bit more? There've been a worldwide drive towards complexity through blending, oak and lees influence, and improved fruit selection, but what about complexity in tertiary flavors through more risky handling of *élevage* approaches? Cool, cultured ferments can successfully yield clean and aromatically precise wines, but do they really result in wines as interesting as those which have had warm or funky ferments with higher levels of suspended solids in the must? Is the acidification habitually practiced in warmer climates (used to lower pH for conditions of microbial stability) really better if it results in a wine of inferior balance compared with the higher pH, less stable wine it might otherwise have become? Perhaps a less age worthy wine with a higher risk of microbial infection is a better option than the alternative?

Of course, this approach can be difficult in a commercial environment which demands safe returns, particularly for those who produce large volumes. However, even in such cases a small sub-budget could be set aside for trial "funky" batches (for e.g., 10% of production on small select batches/parcels). Non-commercial winemakers have potentially much less to lose. If one were to single out the cries coming from disgruntled wine lovers at this point in time, one of the loudest might well be the growing disdain for clean, technically correct, fruit-driven wines that disappoint in terms of interest. Why not experiment a bit more?

Funking it up in practice

A list of ways to experiment:

- Minimize acidification on warm climate fruit (risk pushing the pH 3.6 safety margin to somewhere pH <3.8)
- Wild/indigenous yeast and/or wild/indigenous MLF (expect long time scales, and be willing to pay the attention to detail necessary, but potentially gain the rewards of superior complexity and mouth feel). This could involve culturing your own indigenous strain through strain selection and/or the practice of blending wild+ and wild- wines together
- Minimize filtration (maintain character and mouth feel at the risk of potential bottle instability). Aim for residual sugar < 0.3 g/l and ideally cell counts maintained < 100 cells/ml throughout the life of the wine.
- Conduct warmer ferments with aromatic whites
- Ferment with increased levels of suspended solids in the must (for whites)
- Increase the handling of must and wine toward a more (though not entirely) oxidative approach
- Allow Brett development (for e.g., retention of Brett+ barrels) to a certain point before hitting with SO₂ and filtering (This is more controversial, since what many tasters consider to be a Brett-related character may not actually be of Brett-origin. This leaves uncertainty as to whether the significant influence of Brett on wine aromatics can ever be considered positive.)

However, the following situations are undesirable and winemakers should be wary of them with regards to funky winemaking:

Very low SO₂ levels

Strongly oxidative élevage techniques

Rough (oxidative) wine handling

Use of high-risk techniques using fruit in poor condition

Use of wild/indigenous bacteria/yeast when a lack of synergy exists between conditions of high alcohol, low pH, high SO₂ and low microbial/yeast populations

Low nutrient supply issues

All Things Grape

From QRW.com

Cattle farmers in France's Languedoc region have found a novel use for red wine, reports the website *Drinks Business*. They feed it to their livestock, along with traditional fodder, and claim it leads to leaner, more tasty beef. Hmm, don't know about that, but it certainly gives new meaning to the phrase "contented cows."

Take a back seat, France and Italy. The U.S. is now the world's number-one consumer of wine, having purchased 347 million cases of fermented grape juice (valued at \$32.5 billion) in 2011. That's a 5.3 percent increase over 2010 and marks the 18th consecutive year wine sales have grown in the U.S. An especially big gainer (fueled no doubt by Prosecco mania) was sparkling wine, with sales of 17.2 million cases, the most for the category in 25 years.

One of QRW's favorite persons, Jacques Lardière, the longtime winemaker at Burgundy's Maison Louis Jadot, is retiring. During his 42 years at Jadot, the exuberant, keenly intelligent Lardière pioneered many of the winemaking and viticultural advances now widely adopted in Burgundy. Among other things, he opted for longer skin macerations and hotter fermentations, to obtain more depth and concentration; he stopped fining and filtering, to assure complexity; and he established green harvesting, to manage crop size and improve wine quality. Yet most of all, he was always (and indeed still is) a nice guy. Have a great retirement, Jacques.

Saint-Émilion is the only Bordeaux wine region that regularly (every 10 years) updates its wine classifications, upgrading some chateaux, while occasionally downgrading others. The latest Saint-Émilion update was announced recently (September 6, 2012) by INAO, the official governing body for French wine appellations. The big winners were Chateau Angelus and Chateau Pavie, both of which were elevated to the elite Premier Grand Cru Classé "A" level, where they join Chateau Ausone and Chateau Cheval Blanc. Other chateaux making out well were Canon-La-Gaffelière, Larcis-Ducasse, La Mondotte and Valandraud, all of which were promoted from Grand Cru Classé to Premier Grand Cru Classé "B", where they'll hobnob with the likes of Figeac, La Gaffelière and Troplong-Mondot.

The Australian wine producer Penfolds recently introduced 2004 Kalimna Block 42 Cabernet Sauvignon, which at around \$168,000 a bottle is purported to be the most expensive wine in the world. But alas, only 12 bottles of Kalimna Block 42, which comes in a unique, obelisk-like, glass vessel, are available for the world. Pity, as we had our heart set on buying a couple.

Wine scientists at the University of British Columbia claim to have developed a transgenic fermentation yeast that eliminates the harmful allergens which prevent many people from drinking red wine.

Maconnais, the only Burgundy region with no classified wines, wants to correct that oversight, having recently petitioned INAO, the official overseer of French wine appellations, to elevate several Macon Crus, among them Pouilly-Fuissé, to Premier Cru status. Stay tuned.

The Bordeaux First Growth Chateau Latour says it will stop offering wine on a "future" basis (i.e., when it's still in barrel and two years away from being bottled and released) starting with the 2012 vintage, and thenceforth will put Chateau Latour and its second wine, Les Forts de Latour, on the market only when it feels a particular vintage is ready to drink.

A new study by Purdue University researchers suggests that Piceatannol, a compound found in red wine, fights obesity by blocking the development of fat cells in the body. (For further details, see the March issue of the *Journal of Biological Chemistry*.)

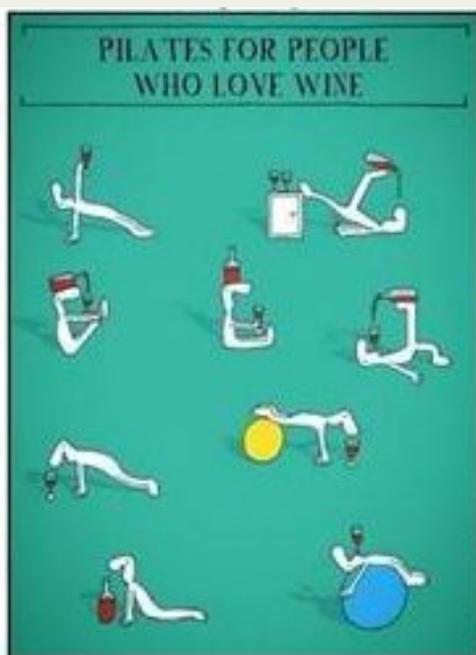
French researchers, who breathalyzed 3,000 young men and women leaving bars one Saturday night, posit that people with tattoos drink more alcohol than those without. (For an expanded account of this truly important study, see the July issue of the journal *Alcoholism: Clinical & Experimental Research*.)

Dr. Ruth Westheimer, the famed TV sex therapist, has released a line of three low-alcohol (6 percent) California wines — a Chardonnay, Cabernet Sauvignon and White Zinfandel — under the brand name “Dr. Ruth’s Vin d’Amour.” “My idea,” she told the *New York Post*, “is that just the right amount [of alcohol] will awaken your senses and arouse you.”

And there’s another way drinking wine can help you in bed. Researchers at the University of Nebraska-Lincoln say wine drinkers are less likely to be ravaged by bed bugs than teetotalers, as the pesky little vampires don’t like alcohol in their food. No doubt this information had everyone leaning forward in their seats when it was announced last May at the National Conference of Urban Entomology in Atlanta.

But then, you don’t even have to drink wine to benefit from it. Researchers from New Zealand’s Victoria University claim, according to The [London] Daily Telegraph, that “Just the thought of a glass of wine [can] be enough to help you relax because of the power of positive thinking.” It has to do with certain “response expectancies,” which, the researchers say, make mere thoughts of a glass of wine seem like the real thing. Yeah, right . . .

And finally, here’s the perfect gift for that person who has everything: Wine underpants. Indeed, a Seattle, Washington company, Archie McPhee, has just launched “Vinderpants”, a 95-percent cotton, 5-percent spandex brief designed to fit snugly around a bottle of wine. Not only are “Vinderpants” “great for dinner parties and blind tastings,” says Archie McPhee’s founder, Mark Pahlow, but they make “an ideal covering for a bottle of Two Buck Chuck.” Anyone who wishes to know more (and who doesn’t?) can visit the Archie McPhee website, www.mcphee.com, where they’ll also find information on the Edgar Allen Poe Lunchbox (“sure to please the Goth teenager in your heart”) and Bacon Air Freshener (“the perfect way to brighten any carnivore’s day”).



West Side Wine Club Leadership Team - 2013

- President: **Phil Bard** phil@philbard.com
- Set agenda for the year
- Establish leadership team
- Assure that objectives for the year are met
- Set up agenda and run meetings

Treasurer: **Scott Nelson** nelsonsw@gmail.com

- Collect dues and fees, update membership list with secretary
- Pay bills

Secretary: **Ken and Barb Stinger** kbstinger@frontier.com

- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep updated list of members, name tags and other data

Chair of Education: **Mike Smolak** Mike@NWRetire.com

- Arrange speakers for our meetings

Chair for Tastings: **Craig Bush** pnoir1@hotmail.com & Phil Bard phil@philbard.com

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery/Vineyard Tours: **Bill Brown** bbgoldieguy@gmail.com

- Select wineries to visit
- Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Jonathan Brown** jonabrown@gmail.com & Jim Ourada
jim.m.ourada@intel.com

Makes the arrangements to purchase, collect, and distribute

- Grape purchases
- Supplies – These should be passed to the President for distribution.

Chair of Competitions: **Don Robinson** don_robinson_pdx@yahoo.com

- Encourage club participation in all amateur competitions available. Make information known through Newsletter, e-mail and Facebook

Chairs for Social Events: Marlene Grant denmargrant@earthlink.net Barbara Stinger & Mindy Bush – Helpers

- Awards Gala / Holliday parties

• Web Content Editor: **Rick Kipper** kips@lycos.com

Webmaster: **David Ladd**